



PIRINEOS SELECCIÓN

BASIC DATA

Designation of Origin: Somontano

Type of wine: Red Crianza 2018

Grape varieties: Cabernet Sauvignon

TECHNICAL CHARACTERISTICS

Alcohol Content: 13.5% vol.

Total Acidity: 5.98 g/l

pH: 3.37

Residual Sugar: 6.20 g/l

Allergens: Contains Sulfites

VINEYARDS AND HARVEST

Vineyard: Selected vineyards with diverse landscapes between the towns of Barbastro and Salas.

Number of hectares: 30 hectares.

Average vineyard age: 15-35 years old

Yield: 4,000 kg/hectare.

Specific soil type: Calcareous loam with good depth.

Pruning: Trellis trained vines and cordon pruning with three spurs per branch and three buds per spur.

Specific microclimate: The contrast between summer-winter temperatures and day-night favours the ripening cycle.

Harvest style: Mechanical harvesting in the cool of the night.

VINIFICATION

Tanks: Stainless steel

Fermentation: Temperature controlled at 25°C

Duration: 7-10 days.

Process: The Cabernet Sauvignon grapes are picked later than normal, so called "late harvest". This handling gives the grapes a high concentration with a natural sweetness.

AGING

Aging in new American and French oak barrels for 12 months.

Type of cask: 225L American and French oak

FORMAT

75 cl. bottles in boxes of 6

TASTING NOTES

Ripe blackcurrant flavour. Full-bodied and powerful wine with a long, spicy and mouth-filling ending.

AWARDS

Gold medal Berliner wine trophy 2023.